

NECTARON[®]

science meets art

“It seems to punch through really well into the beer. You smell the bag of hops and that’s what you get in the beer.”

James Heffron
Verdant Brewing Co, UK



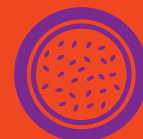
Pineapple



Citrus



Stonefruit



Passionfruit

 ORGANIC Nectaron[®] also available

NECTARON®

ALPHA ACIDS 10-14% TOTAL OILS 1-2%

BREWER INSIGHTS

Our goal as a brewery that does a lot of IPAs is to find a hop that can do what Citra does — Citra makes incredible beers that are all-Citra and plays well with others. And I would say within the new breed of New Zealand hops Nectaron® is the closest to that. What you get from Nectaron® in the field is reflected in the beer. We were one of the first breweries to do selection with this hop. And from when I did the rub and brought back my memories of previous beers, I had made with Nectaron®, it is very true. The flavours are just as they are described: sweet pineapple, peach ... and one thing I get is little more onion-garlic than a lot of New Zealand hops, and again it's a little more like Citra in that regard. It has a lot of bang for the buck in terms of flavour. It shines a little better in double IPAs than singles and it is amazing with Citra, they are very complementary but different at the same time. It also goes well with Motueka, and I feel it will go well with Mosaic. I feel positively about it, and we plan to expand our uses of it.

SAM RICHARDSON
OTHER HALF BREWERY, USA

APPLICATIONS

Nectaron® provides an intense mix of distinctive pineapple stone fruit citrus and proven to add abundant character to styles such as DIPA, IPA, Hazy IPA's, Pale Ales, Lagers and in the zero-alcohol space. A versatile hop that can be used as a single hop addition and has great synergies in combination with other hops and is best used late or when dry hopping. Pairs well with Citra, Mosaic, Nelson Sauvin™, Motueka™, Riwaka™, El Dorado, Amarillo & Equanot.

BREEDING

A triploid aroma type hop developed in collaboration with New Zealand's Plant & Food Research. Passionately crafted over 17 years by the hands of New Zealand's Godfather of Hops – Dr. Ron Beatson. Nectaron® Brand HORT4337 is a full sister to Waimea. Nectaron® has both North American & European (Saaz) ancestry.

HOP DATA

Trait %	Mean	Range
Alpha Acids	11.9	10-14
Beta Acids	4.6	3.9-5.3
Cohumulone	27	25-28
Total oils	1.3	1-2
Myrcene	46	40-50
Caryophyllene	6.5	5-8
Farnesene	0.4	0.3-0.6
Humulene	23	20-30
B-pinene	0.5	0.4-0.6
Linalool	0.8	0.4-0.7
Geraniol	1.3	1-1.5
Floral-estery products ^a	2.4	2-3
Citrus-piney products ^b	4.5	3-6

^a Linalool, geraniol, geranyl isobutyrate, geranyl acetate.

^b Cadinene, limonene, muurolene, selinene

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HOP AROMA PROFILE

